

Smoked Salmon Roll-ups

U.S. Cream Cheese & Smoked Salmon Roll-ups are like bite-sized lox and bagels!



INGREDIENTS

(Makes 8 Rolls, 48 Pieces)

U.S. Cream Cheese	500g
Chives, dried	2g
Hungarian paprika	5g
Salmon, cold smoked, sliced thin	500g
Tortillas, 20cm	8
Radish Sprouts	40g

NUTRITIONAL CONTENT

Per 100g

Calories	245kcal
Total Fat	16g
Saturated Fat	8g
Trans Fat	0g
Cholesterol	50mg
Total Carbohydrates	15g
Dietary Fiber	1g
Sugars	2g
Protein	11g
Calcium	75mg
Magnesium	17mg
Phosphorus	132mg
Potassium	158mg
Sodium	556mg
Iron	1mg
Vitamin A	825IU
Vitamin C	2mg

PREPARATION

1. **Cream together cream cheese, chives and paprika until well incorporated.**
2. **Divide and spread all over each tortilla thinly.**
3. **Lay smoked salmon across the middle and lay sprouts across just above and below the salmon.**
4. **Roll up tight and slice into 6 pieces per tortilla and serve like a nori sushi roll.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2014 U.S. Dairy Export Council.